

CITY COUNCIL REPORT



Meeting Date: *October 24, 2023*
General Plan Element: *Land Use*
General Plan Goal: *Support a diversity of businesses.*

ACTION

Liquor License Request for 63-LL-2023 Oregano's Pizza Bistro (256105). To consider forwarding a recommendation of approval to the Arizona Department of Liquor Licenses and Control for a New Application for a Series 12 (restaurant) State liquor license for an existing location and new owner.

OWNER

Oreganos AZ LLC

APPLICANT CONTACT

STEVEN DAVID DUNSIRE

LOCATION

15544 N. Pima Road

REQUEST

The applicant is seeking a favorable recommendation on a Series 12 (restaurant) liquor license for an existing location with a new owner. This has been a licensed location most recently operating with liquor since 2019 as a restaurant.

This liquor license allows the licensee to sell and serve spirituous liquor solely for consumption on the premises of an establishment which derives at least forty percent (40%) of its total revenue from the sale of food.

The applicant has indicated that this establishment will serve liquor between the hours of 11 am to 9 pm Sunday to Thursday and 11 am to 10 pm Friday and Saturday; however, due to state liquor license processing requirements, they are not required to notify the city or the state if they change their hours of operation.

IMPACT ANALYSIS

Reliability and Location

A.R.S. Section 4.-203.A and R19-1-702 Granting a License for a New Owner for a Certain Location.

The capability, qualifications and reliability of the applicant has been shown.

Restaurant

A.R.S. Section 4-205.02 and R19-1-206 Criteria for Restaurant Operations.

This owner intends to operate this location as a restaurant. This establishment is 6,840 sq. ft. in size, **plus** an existing 580 sq. ft. and 635 sq. ft. patios. The bar service area is 252 sq. ft. or 3% of gross floor area, and the kitchen area is 1,935 sq. ft. or 28% of the gross floor area. The operational characteristics and floor plan qualify as a restaurant.

Outdoor Patio

There are two existing patios, the east patio is 580 sq. ft. and the west patio is 635 sq. ft. both patios do not encroach into their adjacent pedestrian walkways.

Zoning

This site is zoned Highway Commercial District (C-3). The C-3 district allows restaurants as a permitted use. The applicant has been notified of the City's expectation that the business will continue to operate as a restaurant.

Public Safety

Police Department: No Opposition

Major life safety issues: None noted

Public Notice and Proximity

A.R.S. Section 4-201.B. Petitions from Persons in Close Proximity.

The applicant has maintained the required posting notice for the State mandated 20-day period. No petitions or protests were received during the 20 (twenty) day posting period.

COUNCIL OPTIONS & STAFF RECOMMENDATION

Council Options

The City Council has the option of recommending approval, disapproval or no recommendation to the Arizona Department of Liquor Licenses and Control.

Staff Recommendation

Staff advises that the license request meets the criteria imposed for determining the capability, qualifications, and reliability of the applicant.

Next Steps

The City Council's recommendation will be forwarded to the Department of Liquor Licenses and Control for their consideration. If the application is approved by the Department of Liquor Licenses and Control, the applicant should receive their license from the State within 105 days of original application.

RESPONSIBLE DEPARTMENT(S)

Jason McWilliams, Planning Specialist, jmcwilliams@scottsdaleaz.gov
Planning and Development Services

Thomas Myers, Lieutenant, tmyers@scottsdaleaz.gov
Police Special Investigations

APPROVED BY



Tim Curtis, AICP, Current Planning Director
480-312-4210, tcurtis@scottsdaleaz.gov

10/2/2023

Date

ATTACHMENTS

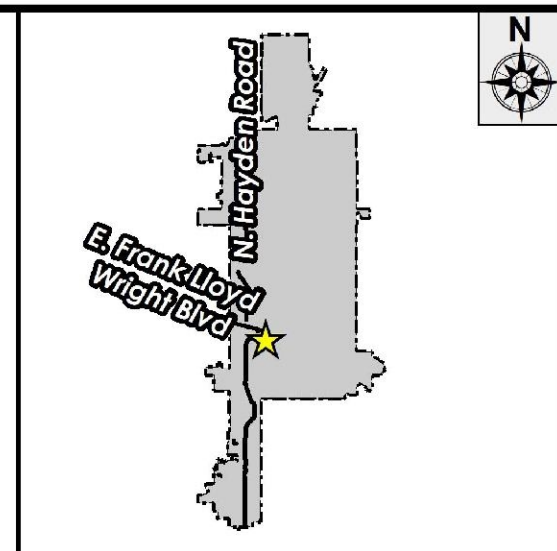
1. Map
2. City of Scottsdale Applicant Questionnaire
3. State Application (Front Page, including menu)
4. Floor Plan



Q.S.
38-48

G.I.S. Orthophoto 2022

63-LL-2023



Oregano's Pizza Bistro (256105)

Liquor License Questionnaire

(Existing Location)

Restaurants & Bars (Series 11, 12, 6, 3, 7, 13)



Please complete all questions and return within 3 business days.

Name of Business: Oregano's Pizza Bistro

Business Address: 15544 E Pima Rd., Scottsdale, AZ, 85260

Total Gross Square Footage of Establishment (Minus the Patio): 6840

Is this business under construction or being remodeled? ☐ Yes ☒ No

Does this business have an existing patio? ☒ Yes ☐ No Dimensions of patio Approx. 33' x 26'

Does this business have a proposed patio? ☐ Yes ☒ No Dimensions of patio _____

Was liquor sold at this location prior to this application? ☒ Yes ☐ No

If **yes**, what type of license? Series 12 - Restaurant

Is this business currently open? ☒ Yes ☐ No

If **yes**, is this business operating with an Interim license? ☒ Yes ☐ No

If **no**, what is the proposed opening date? _____

For Restaurants, Bars and Restaurants/Bars:

Will the bar service area be less than 15% of the gross floor area? ☒ Yes ☐ No*

Gross square footage of bar service area: 252 sq. ft.

(includes the floor area under indoor and outdoor bars and the floor area behind the bars used for storage, prep and serving of food or drinks. NOT kitchen/backroom storage)

Will the kitchen be less than 15% of the gross floor area? ☐ Yes* ☒ No

Gross square footage of kitchen: 1935 sq. ft.

Will the full kitchen close before 9:00 p.m.? ☐ Yes* ☒ No

Will less than 40% of gross revenues be derived from the sale of prepared food? ☐ Yes* ☒ No

During what hours will the establishment offer liquor sales? 11 AM - 9 PM Sun - Thurs / 11 AM - 10 PM Fri-Sat

For admittance:

Will age verification be required/requested at any time during business operations? ☐ Yes* ☒ No

For admittance:

Is a cover charge required at any time during business operations? ☐ Yes* ☒ No

***May require a Conditional Use Permit**

Please check **one** of the following that best describes the primary business operation:

☐ packaged retail ☒ restaurant ☐ bar ☐ personal service ☐ education service

☐ manufacturing ☐ hotel / tourist accommodation ☐ residential facility ☐ sports / theater

Planning and Development Services

7447 E. Indian School Road, Suite 105, Scottsdale, AZ 85251 ♦ www.ScottsdaleAZ.gov

Liquor License Questionnaire

(Existing Location)

Restaurants & Bars (Series 11, 12, 6, 3, 7, 13)



Please complete all questions and return within 3 business days.

Will this business feature any of the following:

Patron Dancing?	<input type="checkbox"/> Yes*	<input checked="" type="checkbox"/> No	Karaoke?	<input type="checkbox"/> Yes*	<input checked="" type="checkbox"/> No
Live Bands?	<input type="checkbox"/> Yes*	<input checked="" type="checkbox"/> No	DJ?	<input type="checkbox"/> Yes*	<input checked="" type="checkbox"/> No
Amplified music?	<input type="checkbox"/> Yes*	<input checked="" type="checkbox"/> No	Games?	<input type="checkbox"/> Yes*	<input checked="" type="checkbox"/> No
Adult Entertainment?	<input type="checkbox"/> Yes*	<input checked="" type="checkbox"/> No	Four or more pool tables?	<input type="checkbox"/> Yes*	<input checked="" type="checkbox"/> No
After hours?	<input type="checkbox"/> Yes*	<input checked="" type="checkbox"/> No			

*May require a Conditional Use Permit

Applicant Narrative:

ARS 4-201-G: Except for a person to person transfer of a transferable license for use at the same location and as otherwise provided in section 4-203, subsection A, in all proceedings before the governing body of a city or town, the board of supervisors of a county or the board, the applicant bears the burden of showing that the public convenience requires and that the best interest of the community will be substantially served by the issuance of a license.

1. I have the capability, qualifications and reliability to hold a liquor license because:

I have served as the Director of Operations at the liquor licensed establishment at the above referenced property as well as numerous locations in the Phoenix AZ metroplex for a substantial amount of time.

2. Please describe your business:

Italian restaurant

The City's forwarding of a recommendation to the AZ Department of Liquor Licenses and Control does not waive and is not a substitute for the Licensee's obligation to comply with all state, local and federal laws, policies and regulations applicable to the license. The Recommendation is not a permit or regulatory approval to hold any events or construct or demolish any improvements. Zoning processes, building permit processes, and similar regulatory requirements may apply to Licensee's contemplated Improvements and are completely separate from the Recommendation. Licensee shall be responsible to, separate and apart from this Recommendation, directly obtain all necessary permits and approvals from any and all governmental or other entities including the City's having standing or jurisdiction over the subject areas. For more information regarding zoning processes, building permit processes, and similar regulatory requirements and approvals please call 480-312-2611.

Print Name: Steven Dunsire Signature: *Steven Dunsire* Date: 9/29/23

Planning and Development Services

7447 E. Indian School Road, Suite 105, Scottsdale, AZ 85251 ♦ www.ScottsdaleAZ.gov

State of Arizona
Department of Liquor Licenses and Control

Created 09/06/2023 @ 02:48:12 PM

Local Governing Body Report

LICENSE

Number:		Type:	012 RESTAURANT
Name:	OREGANO'S PIZZA BISTRO		
State:	Pending		
Issue Date:		Expiration Date:	
Original Issue Date:			
Location:	15544 N PIMA ROAD SCOTTSDALE, AZ 85260 USA		
Mailing Address:	10135 E VIA LINDA DRIVE D124 SCOTTSDALE, AZ 85258 USA		
Phone:	(602)355-0220		
Alt. Phone:			
Email:	SDUNSIRE@OREGANOS.COM		

AGENT

Name:	STEVEN DAVID DUNSIRE
Gender:	Male
Correspondence Address:	10135 E VIA LINDA DRIVE D124 SCOTTSDALE, AZ 85258 USA
Phone:	(602)432-2002
Alt. Phone:	
Email:	SDUNSIRE@OREGANOS.COM

OWNER

DRINKS

'23 AUG 29 11:47. LIC. AM1159

DRAFT BEER

Bud Light (cal 140/200)	6 / 8
Peroni Italian Lager (cal 170/290)	7 / 9
Dos Equis Lager (cal 190/280)	7 / 9
Blue Moon (cal 210/310)	7 / 9
Four Peaks Kilt Lifter (cal 270/390)	7 / 9
Local Rotating (Ask your server)	7 / 9

BOTTLED BEER

Budweiser (cal 145)	6
Coors Light (cal 102)	6
Miller Lite (cal 100)	6
Michelob Ultra (cal 100)	6
Stella Artois (cal 140)	7
Corona Extra (cal 150)	7
Birra Moretti (cal 150)	7
Mother Road Tower Station IPA (cal 330)	8
Heineken 0.0 N/A (cal 69)	6



RED WINE

Placido Chianti Italy (cal 150)	10.5 / 39
Canyon Road Cabernet California (cal 150)	10.5 / 39
Sterling Vineyards Cabernet Napa (cal 140)	11.5 / 43
Sycamore Lane Merlot California (cal 150)	10.50/39
McManis Pinot Noir Lodi (cal 150)	11.5 / 43
Whiplash Zinfandel Lodi (cal 160)	12 / 45
Charles & Charles Red Blend Washington (cal 150)	10 / 37
The Prisoner Red Blend Napa (cal 150)	16 / 60



WHITE WINE

Ecco Domani Pinot Grigio Italy (cal 150)	11 / 41
Canyon Road Chardonnay California (cal 160)	10.5 / 39
Rickshaw Chardonnay California (cal 150)	11 / 41
Snapdragon Riesling Sonoma (cal 140)	11 / 41
Beringer White Zinfandel California (cal 140)	10.5 / 39
Mirasou Moscato Central Coast (cal 140)	10.5 / 39
Kim Crawford Sauvignon Blanc Central Coast (cal 140)	14 / 53

ROSÉ & BUBBLES

Seaglass Rosé Monterey (cal 140)	11.5 / 43
Riunite Lambrusco Split Italy (cal 160)	9
La Marca Prosecco Split Italy (cal 160)	11

Cocktails



DIRTY MONKEY

Cruzan Mango Rum, Pama Pomegranate Liqueur and our tasty island juices. (cal 360) 11

THE BISTRO MULE

Ask for it Moscow, Mexican, Tennessee, London, or Jamaican style! (cal 200) 11

CLASSIC SANGRIAS

They've got enough zing to get you swingin' in your chair. Blanco or Rojo (cal 200) 11

PAIN RELIEVER

Captain Morgan Rum, cream of coconut, pineapple and orange juice with a dash of nutmeg on top. (cal 310) 11

The Original

GIBBILINI BELLINI

A swingin' frozen concoction sure to melt your thirst. Rum, champagne, chianti, peach schnapps and some secret ingredients. It's a classic! (cal 390) 11

GRANDPA JOE'S GREYHOUND

Deep Eddy Ruby Red Vodka and grapefruit juice make this old classic refreshingly new again. (cal 220) 11

BISTRO MARGARITAS

Made with 100% Blue Agave Camarena Tequila!
Anita Margarita (cal 290) 11
Mango Margarita (cal 300) 11
Prickly Pear Margarita (cal 300) 11

THE LONG ISLAND EXPRESS

New Amsterdam Vodka & Gin, Camarena Tequila, Cruzan Rum, and Triple Sec mixed with fresh squeezed lemon. (cal 310) 11

TWISTS

**REAL FRUIT,
NO ALCOHOL,**

& fun for 'kids' of all ages!

These lemonade concoctions are full of flavor without the booze (cal 250-270)

STRAWBERRY BOOGIE • MANGO TANGO • BISTRO BERRY TWIST

Add vodka or rum for just a little more!



TASTES

'23 AUG 29 11:59

SOMETHING to SHARE

BISTRO CALAMARI

We cook scrumptious strips of calamari, toss 'em in garlic sauce and serve them with our house marinara for dipping. An Oregano's favorite, try 'em! (cal 850) 10.29

MOM'S MAC N' CHEESE

Spiral pasta, Alfredo sauce, blended chipotle peppers, and cheddar cheese topped with cotija cheese, bread crumbs, baked in a skillet, and served with our "south of the border" bread. Want it traditional style, just ask! (cal 1670) 8.29
Add bacon (cal 150) only .99

SIX PACK SHRIMP

Six BIG tail-on shrimp sautéed in a spicy chipotle garlic butter with a pinch of parsley. Served with our "south of the border" bread. (cal 900) 9.49

HUGE GUACA-TONY

A very tasty Italian guacamole made with basil, garlic, fresh avocado, red onions, and a little tomato all surrounded with our pizza crust chips. (cal 1880) 10.99

BOOM DIP

Named after our swingin' Kaboom Room, it's a concoction of spinach, artichokes and cheese served with our pizza crust chips for dipping. (cal 2170) 10.99

Italian FRIED ZUCCHINI

These skinny zucchinis are lightly battered and fried to a golden perfection. Served with a side of ranch for your dipping pleasure. (cal 1470) 9.99



GARLIC BREAD

A family favorite, our garlic bread is a BIG tear-off loaf. (cal 800) 6.29
w/Cheese (cal 1430) 7.49
Side of homemade marinara (cal 60) .99

CHEESE CHOMPS

We coat Wisconsin cheese bites with breadcrumbs and cook them to golden perfection. Choose one of two house-made seasonings (Dry Rub or Garlic Parmesan) or have them plain Jane just the same! We include two of our tasty wing sauces for dipping. (cal 1200) 8.49

Jumbo WINGS

Bone-in or boneless! (cal 1190-1540) 16.99

BIG BUB'S DRY RUB	PRETTY HOT
ITALIAN GOLD	SWEET N' SPICY
MARVELOUS MEDIUM	YAHOO BBQ

Want homemade potato chips with your wings? Just ask, they're on the house! (cal 380)



SWAP
YOUR
SIDE

ITALIAN FRIED POTATOES
(cal 870) \$1.49
SWEET PO'S
(cal 840) \$1.99

SIDES

TWO HUGE MEATBALLS OR SAUSAGES

Served with marinara and cheese.
Meatballs (cal 720) 6.99
Sausages (cal 1500) 6.99

ITALIAN WEDDING SOUP

We mix pasta, fresh spinach and Italian meatballs in our delicious chicken broth. (cal 680) 8.99 Refills 1.99

BISTRO FRIES

A heaping portion of either our tasty Sweet Po's or waffle-shaped Italian Fried Potatoes
Italian Fried Potatoes (Cal 1720) 4.99
Sweet Po's (Cal 1680) 5.99

LOTS O' SPINACH OR BROCCOLI

Over a 1/2 lb. of tasty shrubs sautéed and seasoned for deliciousness. Spinach (cal 500) 6.99
Broccoli (cal 770) 6.99

SALADS

VINO BAMBINO

Batter up! Romaine tossed with Caesar dressing and a medley of tri-colored pasta, black olives, bell peppers, scallions, cilantro and pinto beans. Then topped with our wine-marinated chicken, red bell peppers, sun dried tomatoes and Parmesan. (cal 1630) 12.29

OREGANO'S FAVORITE

And soon to be yours! Romaine, roasted red peppers and spiced feta, combined with a medley of sun dried tomatoes, Kalamata olives, pine nuts and raisins. Tossed with honey vinaigrette and red onions. (cal 1010) 11.79 Add chicken (cal 330), just 4.99

THE ANTIPASTO THING

Loaded with Italian meats, Romaine, artichoke hearts, tomatoes, red peppers, red onions, pepperoncini, Italian cheese, and our cheese-tons. All tossed with Italian dressing. (cal 1480) 14.49

SIMPLE HOUSE SALAD

Romaine, red onion, cucumber, tomato, pepperoncini, homemade croutons and your choice of dressing. Big (cal 210) 7.99 Real Big (cal 280) 10.49 Add chicken (cal 330), just 4.99



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THE PABLO SALAD

Fajita chicken, Romaine, cotija, cheddar and our four cheese blend, mixed with cilantro, tomatoes and onion. Tossed in a slightly spicy chipotle ranch and topped with corn strips. (cal 1560) 13.49 Veg heads, try pinto beans instead of chicken (cal 1610)

JULIUS CAESAR SALAD

Romaine, Caesar dressing, homemade croutons and Parmesan. Big (cal 910) 10.29 Real Big (cal 1310) 12.49 Add chicken (cal 330), just 4.99

THE BIG BEEFSTRO SALAD

Lots of shaved ribeye, jalapeños, cotija cheese, tomatoes, spinach, Romaine, a little onion, cilantro, then tossed with our fat-free sweet serrano pepper dressing and topped with crispy onions. Moo. (cal 1290) 13.99

HOUSEMADE DRESSINGS

House Italian (cal 180), Ranch (cal 320), Blue Cheese (cal 340), Honey Vinaigrette (cal 340), Chipotle Ranch (cal 290), Balsamic Vinaigrette (cal 230), Caesar (cal 360), Fat-Free Sweet Serrano Pepper (cal 70)

SANDWICHES

Oven-Baked BEAUTIES

CHICK PARM SANDWICH

BIG chicken breast topped with our marinara, provolone and our four cheese blend, on an Italian roll rubbed with our garlic spread. (cal 2110) 13.29

THE BIG MEATBALL SANDWICH

Three homemade meatballs nestled in an Italian roll, topped with marinara and provolone, then baked. (cal 1330) 12.49

THE ORIGINAL ITALIAN STUFFED

About a ½ lb. of pepperoni, capicola and salami on an Italian roll, topped with provolone and baked. Then we add lettuce, tomato, onion, green peppers, black olives and oil & vinegar sprinkled with dried oregano. (cal 1270) 12.29

OUR CHICAGO ITALIAN SAUSAGE

A big sausage link topped with melted provolone and served with a side of marinara... a bit hot and spicy. (cal 1100) 10.99



THE BIG BEEF SANDWICH

This spicy sandwich has a ½ lb. of shaved ribeye beef, roasted poblano peppers, caramelized onions, Havarti cheese and our chef's special sauce. (cal 1750) 14.29

We throw in our homemade potato chips (cal 380) and our o' slaw (cal 180).

Want traditional Chicago Giardiniera (cal 180)? Just ask!

Swap your side...

ITALIAN FRIED POTATOES

(cal 870) \$1.49

SWEET POT'S

(cal 840) \$1.99

THE TURKEY STUFFED

An Italian roll piled with oven-roasted turkey and provolone, then baked. We add lettuce, tomato, onion, green peppers, black olives and oil & vinegar sprinkled with dried oregano. Gobble. (cal 870) 11.29

VEGGIE STUFFED SANDWICH

Mozzarella cheese topped with pinto beans, spinach, sliced tomatoes, avocado, roasted red peppers and onions, and sliced mushroom with our house balsamic glaze on a chipotle garlic ciabatta bun. (cal 890) 10.99

CIABATTA BINC CIABATTA BOOM

Two huge chicken breasts topped with fresh tomatoes, melted mozzarella, roasted red peppers, fresh basil, and our house balsamic glaze on a chipotle garlic ciabatta bun. (cal 850) 13.29

PASTA

Specialties

WITH LOVE *from* DAD'S KITCHEN

23 AUG 29 L14r. Lic. #M1159

All pasta dishes are served with a hunk of garlic bread (cal 270).



TWO LARGE MEATBALLS, 3.99
LOTS O'CHICKEN, 4.99
TWO HUGE SAUSAGES, 5.99
(cal 330-1260)

THE ORIGINAL BOLLO PASTA

It's pronounced "Bowl O' Pasta" and it's a neighborhood favorite. Our delicious angel hair topped with marinara sauce. (cal 920) All you can eat! 11.29
Choose meat sauce (cal 1150), add only 1.59

HAKUNA PICCATA

Two large chicken breasts lightly breaded and baked to perfection, served over fettuccini with a delicious lemon butter sauce and those cool little capers. Try this and have no worries for the rest of your night. (cal 1950) 14.79

THE COOP DE VILLE JUMBO CHICK PARM

HUGE all-natural chicken breast served on a bed of fettuccine and topped with our homemade marinara, provolone and our four cheese blend. (cal 2140) 15.99

SHRIMPILY CAPRESE

This shrimp dish is anything but small! We start with 6 HUGE, tail-on shrimp layered over spaghetti, then finish with melted mozzarella, parmesan cheese, basil and tomatoes in our aromatic garlic sauce. (cal 1380) 19.99 (shrimp) / 17.29 (chicken)

RAGIN' CAJUN CHICKEN PASTA

We cook an all-natural, lightly breaded chicken breast to perfection, then mix with mushrooms, green peppers, roasted red peppers, caramelized onions, and our house Cajun seasoning and house sauces. We top with a sprinkle of cotija cheese and Pico de Gallo. (cal 1830) 15.49

El Diablo

SHRIMP PASTA



We toss nearly a 1/2 lb. of BIG tail-on shrimp in our spicy chipotle cream sauce and mix with fettuccine pasta, cotija cheese and Pico de Gallo. (cal 1300) 19.99
Want chicken instead? (cal 1610) 17.29

ZANY ZITI

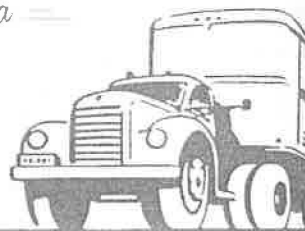
Penne pasta, meat sauce, and four Italian cheeses. Topped with Wisconsin cheese, baked in a bread bowl and sprinkled with oregano. Get crazy! (cal 2060) 14.49

STUFFED RICA TONY


These tubular rigatoni are hand stuffed with our fresh ricotta cheese and Oregano's herbs, and covered with a slightly creamy meat sauce. It's finished with shredded Parmesan. (cal 1030) 13.99

BIG RIC *Pasta*

A huge bowl of rigatoni pasta covered with a tasty tomato chipotle cream sauce, chopped basil, diced tomatoes, Parmesan and a slightly spicy finish. (cal 1330) 14.29



ALFREDO the DARK



A crowd favorite! We mix Poblanos, cream, a special blend of Southwest cheeses and sauté with spiral pasta. We top it with diced tomatoes, cotija cheese, a jalapeño and our "south of the border" bread. (cal 1660) 14.29

ITALIAN FLAG LASAGNA

You'll be standing at attention when we raise this flag. We stuff fresh pasta with our meat sauce, a bit of spinach, Italian cheeses and top with marinara, then bake to perfection. Made fresh daily, so served until there ain't no more! (cal 1190) 15.29

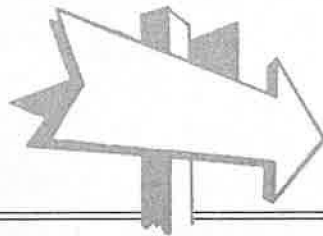
LADY IS A SCAMPI

We take nearly a 1/2 lb. of BIG, tail-on shrimp and mix it with spiral pasta, diced tomatoes, fresh cilantro, and imported Parmesan cheese, in our chipotle garlic sauce. (cal 1340) 19.99
Want chicken instead? (cal 1640) 17.29

PIZZA

'23 AUG 29 Ligr. Lic. AM11:59

We do it
**CHICAGO
STYLE**



*What's your
preference?*

THIN CRUST

Try our Chicago Thin Crust Pizza,
it's made with REAL Wisconsin
cheese and custom cut into squares.

14"
12 slices

16⁴⁹
(cal/slice 170)



18"
21 slices

19⁴⁹
(cal/slice 130)



PAN

12"
8 slices

16⁷⁹
(cal/slice 570)



This classic is hand-tossed and baked for a light, flaky crust and topped
with REAL Wisconsin cheese (not the fake stuff!), tomatoes and a few
shakes of oregano. Add your own toppings!

Toppings

(cal/topping 0-370)

Artichoke	Fresh Basil	Onions	Roasted Red Peppers
Bacon	Fresh Mozzarella	Pepperoncinis	Salami
Black Olives	Green Olives	Pepperoni	Sausage
Canadian Bacon	Green Peppers	Pineapple	Sliced Tomatoes
Caramelized Red Onions	Kalamata Olives	Red Onions	Spiced Feta Cheese
Chicken	Meatballs	Roasted Garlic	Spinach
	Mushrooms	Roasted Jalapeños	Sun Dried Tomatoes

THIN CRUST

Specialties

'23 AUG 29 Liq. Lic. #M1159

AUNT MARCHERITA PIZZA

Our signature thin crust is lightly sauced and topped with fresh mozzarella, sliced tomatoes and basil. (cal/slice 130 / 110) 14" 19.29 / 18" 23.29

LAWRENCE'S ORIGINAL

Spinach, mushrooms, roasted garlic and Wisconsin cheese combine to make an absolute HIT! He loved it and you will, too! (cal/slice 140 / 130) 14" 19.29 / 18" 23.29

BISTRO CLASSIC

This white pizza is brushed with garlic sauce, dusted with Parmesan and topped with tomatoes, diced red onion, thinly sliced basil, and four Italian cheeses. (cal/slice 150 / 140) 14" 18.99 / 18" 22.99

OREGANO'S OWN PESTO PIZZA

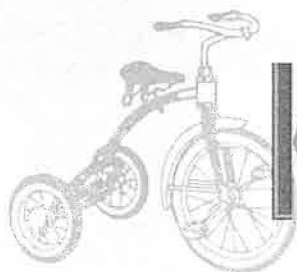
We spread basil pesto on a fresh, thin crust, then top it with ripe tomatoes and Wisconsin cheese. (cal/slice 150 / 140) 14" 19.29 / 18" 23.29
Try it with our chicken or sausage for a little extra dough!

CLARK STREET MEAT PIZZA

It's loaded with our Chicago sausage, capicola, salami, oregano, chili flakes, Parmesan, Parmo and Wisconsin cheeses, then finished with fresh basil. (cal/slice 210 / 190) 14" 24.29 / 18" 29.29

THE YAHOO BARBECUE CHICKEN PIZZA

We pile on our tasty chicken (what else?), cotija, cheddar and Wisconsin cheeses, red onions, scallions, diced tomatoes, and Oregano's own BBQ sauce. This pizza will leave a mark on you. (cal/slice 190 / 160) 14" 22.29 / 18" 27.29



KIDS

None of this
"KID AT HEART"
Business

CHICKEN *in a basket*

Want homemade potato chips with your wings? Just ask, they're on the house! (cal 380)

Only \$6.49

Choose a noodle

(cal 400-420)
Angel Hair
Penne
Corkscrew
Cheese Ravioli

PASTA

Pick a sauce

Butter or Marinara (cal 200/40)
Swap Meat Sauce (cal 110) .79¢

or try

Mac & Cheese (cal 790)

Only \$5.99

Kid SLICE

Cheese Pizza (cal 360)

Add toppings (cal 380)

Only \$3.99

39¢

* Extras *

SLICED ORANGES (cal 60)

Only \$1.50

CHICKEN (cal 160)

MEATBALL (cal 240)

BROCCOLI (cal 50)

Only \$1.99

DRINK *Included!*

MOTT'S APPLE JUICE (cal 50)

MILK (cal 220)

CHOCOLATE MILK (cal 280)

ASSORTED SOFT DRINKS (cal 0-290)

the MIDDAY RUSH

23 AUG 29 Lic. Lic. AM1159

MONDAY through FRIDAY - 11AM to 3PM

CAESAR SALAD



HOUSE SALAD

Mini PAN PIZZA — BUILD YOUR OWN —

Our famous pan pizza comes lunch-sized with a light and flaky crust and is topped with REAL Wisconsin cheese, tomatoes and a few shakes of oregano. (cal 1090).

Add up to any 2 toppings
(cal/topping 0-370)

Only
\$9.49

HECKUVA Slice

A BIG slice of our Chicago style thin crust pizza covered with cheese.

Did we mention it's big?! (cal 710)

Add toppings
(cal/topping 0-370)
for only .99 each

Only
\$4.49

Lunchbox COMBO

HECKUVA SLICE AND A SALAD

Kick it up a notch with a Two-topping Heckuva slice and a side Caesar or house salad.

Only
\$10.29

SALADS

OREGANO'S FAVORITE

Romaine, roasted red peppers and spiced feta, combined with a medley of sun dried tomatoes, Kalamata olives, pine nuts and raisins. Tossed with honey vinaigrette and red onions.
(cal 680) 9.99 Add chicken (cal 330) 4.99

JULIUS' CHICKEN CAESAR

Romaine, Caesar dressing, homemade croutons and Parmesan. (cal 1290) 10.79

THE PABLO SALAD

Fajita chicken, Romaine, cotija, cheddar and our four cheese blend, mixed with cilantro, tomatoes and onion. Tossed in a slightly spicy chipotle ranch and topped with corn strips.
(cal 860) 10.29

THE ANTIPASTO THING

Loaded with Italian meats, Romaine, artichoke hearts, tomatoes, red peppers, red onions, pepperoncini, Italian cheese, and our cheese-toms. All tossed with Italian dressing.
(cal 1020) 9.99

PASTAS



TWO MEATBALLS 3.99, LOTS O'CHICKEN 4.99,
TWO SAUSAGES 5.99 (cal 330-1260)

If you only want one, just ask!

BOLLO PASTA All You Can Eat!

Our delicious angel hair topped with Oregano's homemade marinara sauce (cal 920) 8.59
Choose meat sauce (cal 1150), add only 1.59

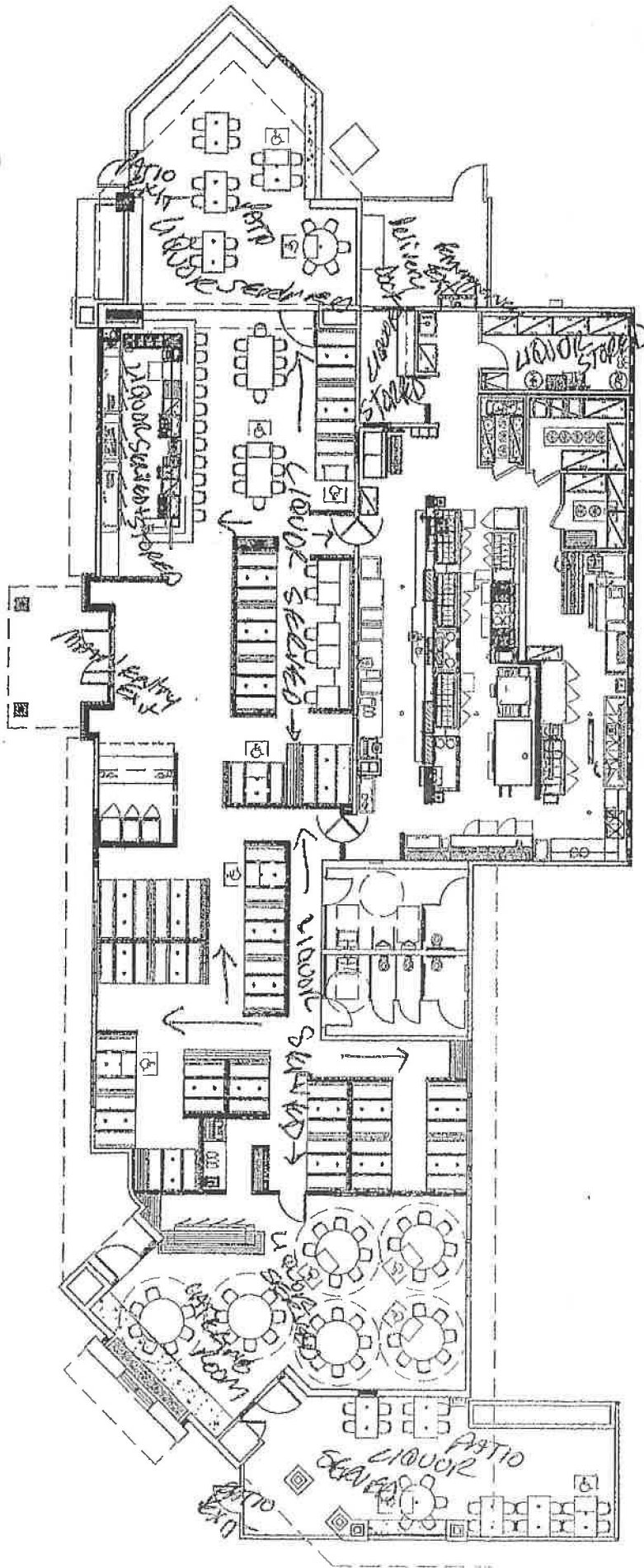
BIG RIC PASTA

Rigatoni pasta covered with a tomato chipotle cream sauce, chopped basil, diced tomatoes, Parmesan and a slightly spicy finish.
(cal 1310) 9.99

ALFREDO THE DARK

We mix Poblanos, cream, a special blend of Southwest cheeses and sauté with spiral pasta. We top it with diced tomatoes, cotija cheese, a jalapeño and our "south of the border" bread.
(cal 1200) 9.99

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INTERIOR SQF - 5625
 EXTERIOR - PATIO EAST 580
 EXTERIOR PATIO WEST 1035
 TOTAL
 6840 SQF